



# Amarone della Valpolicella

## Classification

Amarone della Valpolicella D.O.C.G.

## Region

Valpolicella, Veneto, Italy

## Grapes

Corvina Veronese, Corvinone, Rondinella, and other complementary varieties.

## Harvest

Hand-picking harvest with grape selection, generally throughout September, followed by grape drying in "appassimento" facilities called Fruttai, for about 90-120 days.

## Vinification

Grapes are usually crushed from December to February. Fermentation occurs at a controlled temperature not exceeding 22°C and can last from 14 to 30 days with pump-overs and délestage during the process.

## Aging

Minimum duration of two years in barriques (first or second passage), large oak barrels, or stainless steel.

## Total Alcohol Content

15 %

## Longevity

If properly stored at a constant temperature of around 15°C, in a horizontal position and away from light, it can age for 5 to 8 years, developing tertiary aromas.

## Color

Intense dark garnet red.

## Aroma

Spicy, with plum and cherry aromas and a hint of raspberry.

## Taste

Full-bodied wine with velvety tannins and a delicate aromatic aftertaste.

## Serving Temperature

Open at least one hour before serving and pour into a wide glass.

## Food Pairing

Excellent with red and grilled meat, game, or aged hard texture cheeses.

## Bottle Size

0,375 L - 0,750 L - 1,5 L - 3L

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



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MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
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